

MADRE MONTAGNA

PDO Monte Etna

In the terraced landscape of the DOP Monte Etna, between lava stone walls and volcanic soils, a golden yellow oil with green reflections is born, fruity with a slight bitterness and spiciness. Ideal on fish, vegetables, legumes and raw.



Oil Type: Extra Virgin Olive Oil
Cultivars: Nocellara Etna, Tonda Iblea, Moresca
Area of origin: Eastern Sicily
Olive grove altitude: High hill
Harvest period: November, December
Harvesting technique: Harvested by hand
Extraction system: Continuous cold extraction within 12 hours of harvesting, natural decanting and decanting
Filtering: By means of natural sheets
Certification body: AGROQUALITA'
Appearance: Golden yellow color with green highlights
Aroma: Lightly fruity with lightly spiced herbaceous notes
Taste: Delicate fruity, slightly aromatic, with hints of dried fruit
Usage: Ideal on fish roasts, vegetables and legume soups. Raw on bruschetta and fresh vegetables
Shelf life: 18 months
Storage method: Store away from light and heat, in a dry environment, at a temperature between 13 °C and 25 °C.
Formats: 750 ml



	Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	EU (80x120)	US (100x120)
	Net content	750 ml	Unit for packaging	6	Layer Packages	24	32
	Lot	L. AA GGG Lettera	ITF code	28002591904756	Pallet layers	4	5
	Product code	CB334	Cm size (W*H*D)	22,9 x 30,9 x 15,4	Packaging for pallet	96	160
	EAN code	8002591904752	Weight kg	7,38	Units for pallet	576	960
	Cm size (W*H*D)	7,2 x 29,5 x 7,2			Pallet height cm	141,6	172,5
	Net weight kg	0,687			Pallet weight kg	730	1197,7
	Gross weight kg	1,195					

